

# Apple-Sausage Cornbread Stuffing

Recipe Courtesy of Taste of Home Magazine  
www.aldi.com

## Yield: 9 cups

*cooking spray*  
*1 box (8.5 ounce) corn muffin mix*  
*2 large eggs*  
*1/3 cup water*  
*1 pound sweet Italian turkey sausage, casings removed*  
*3 tablespoons pure olive oil*  
*3 medium onions, chopped*  
*3 carrots, chopped*  
*2 stalks celery, chopped*  
*5 cloves garlic, minced*  
*3 tablespoons fresh sage, chopped*  
*3 red delicious apples, peeled, cored and cut into 3/4-inch cubes*  
*1 1/2 cups chicken broth*  
*1/2 teaspoon salt*  
*1/2 teaspoon black pepper*

## Preparation Time: 20 minutes

## Cook Time: 1 hour 30 minutes

Preheat the oven to 400 degrees.

Coat an eight-inch square baking dish with cooking spray.

In a bowl, combine the corn muffin mix, eggs and water. Pour into the prepared baking dish.

Bake according to package directions for cornbread. Remove from the oven. Cool for 15 minutes. When cooled, cut the cornbread into 3/4-inch cubes. Transfer to a large bowl.

Heat a large nonstick skillet over medium-high heat. Add the sausage and cook until browned, 7 to 8 minutes, breaking into smaller pieces with a wooden spoon. Transfer to the bowl with the cornbread.

Return the skillet to the stove. Heat the olive oil. Stir in the onions, carrots, celery, garlic and sage. Cook, stirring occasionally, until lightly golden and tender, 15 to 16 minutes. Transfer to the bowl with the cornbread.

Add the apples, broth, salt and pepper. Mix well. Transfer to an eight-inch square baking dish that has been lightly coated with cooking spray. Cover the dish with foil.

Bake, covered, for 30 minutes. Uncover and bake until the top is browned and crisp, about 15 to 20 minutes longer.

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Per Serving (excluding unknown items): 1183 Calories; 28g Fat (21.1% calories from fat); 36g Protein; 203g Carbohydrate; 33g Dietary Fiber; 424mg Cholesterol; 3767mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 10 1/2 Vegetable; 4 Fruit; 3 1/2 Fat; 5 1/2 Other Carbohydrates.